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# SHORE HADDOCK SELLING AT \$2

## Better Prices Prevail for Cod and Pollock.

This morning shows no improvement in the fresh fish situation, for shore haddock are selling at T wharf at less than \$2 per hundred weight. There is some look-up to cod and pollock once more are a fair price.

The arrivals show 15 in number with no off-shore vessels among them. Sch. Annie F. Kimball is there from the Penobscot, via this port, with 50,000 pounds of frozen shore herring. Of the market boats sch. Mary C. Santos is high with 32,000 pounds. Schs. Pontiac, Olive F. Hutchins, Elva L. Spurling and Sadie M. Nunan also have good fares.

### The receipts in detail are:

#### Boston Arrivals.

Sch. Annie and Jennie, 2400 haddock, 1200 cod, 2600 hake.  
Sch. Sadie M. Nunan, 9000 haddock, 1000 cod, 8000 hake.  
Sch. Olive F. Hutchins, 18,000 haddock, 2500 cod, 7500 pollock.  
Sch. Emily Cooney, 6000 haddock, 3000 cod, 500 hake.  
Sch. Leo, 5000 haddock, 1000 cod, 1500 pollock.  
Sch. Blanche F. Irving, 2500 haddock, 1500 cod.  
Sch. Mary C. Santos, 27,000 haddock, 3000 cod, 2000 pollock.  
Sch. Pontiac, 16,000 haddock, 2000 cod, 1000 hake, 5000 pollock.  
Sch. Flora S. Nickerson, 9000 haddock, 1000 cod.  
Sch. Mary Edith, 7000 haddock, 1000 cod, 1500 hake, 1000 cusk.  
Sch. Rita A. Viator, 6500 cod.  
Sch. Elva L. Spurling, 14,000 haddock, 1000 cod, 1000 hake.  
Sch. Stranger, 12,000 haddock, 1000 cod, 500 hake.  
Sch. Dixie, 1000 haddock, 500 cod, 1500 pollock.  
Sch. Annie F. Kimball 50,000 lbs. frozen shore herring.  
Haddock, \$1.75 to \$2.25 per cwt.; large cod, \$3.50 to \$4.50; market cod, \$2.50 to \$3.50; pollock, \$2.15 to \$2.25.

### Sharks on Maine Coast More Numerous Present Winter Than for Years.

Not for many years have there been so many sharks along the Maine coast as during the present winter and not for years have the big sea monsters given the fishermen so much trouble or destroyed so much fishing gear. Nearly every fisherman coming into Portland reports having seen several big sharks and the little steam fishing steamer Carrie and Mildred has brought three big fellows into port within the past six weeks.

About five weeks ago the little steamer went out to the fishing grounds and when the big nets were hauled in two big sharks were brought to the surface. The fish had died as the result of their struggles to get free from the nets, but before ending their lives, they practically destroyed a net valued at \$15. The steamer brought one of the sharks into port, and last week one of the largest sharks ever brought into this port was captured by the crew of the little steamer after a hard fight. The big fish was very much alive when the nets were hauled in and the crew of the steamer battled over an hour before the shark was landed on deck.

Thursday the Carrie and Mildred brought in the third shark and the monster tipped the scales at about 600 pounds. It was landed without any trouble as when the nets were hauled in the shark was dead. For their trouble, the crew of the little steamer received a small amount and the sum received for the sharks hardly pays for the damage to the nets.

### Portland Fish Notes.

#### Friday's arrivals:

Schs. Albert D. Willard, with 7000 lbs. fish. Edmund F. Black, 6000; Eva and Mildred, 9000; Albert W. Black, 8000; Richard Nunan, 18,000; Loch-invar, 10,000; Fanny Reed, 4000; Fannie Hayden, 4000; Bernie and Bessie, 2000; Katie Palmer, 7000; Angie Watson, 9000; Lizzie May, 7000; sloops Defender, 4000; Pantooset, 4000; Hazel B., 2000; Maud Morse, 4000; Bernie, 1500; Minerva, 4000; Isabel Parsons, 5000; Laconia, 2000.

No arrivals Saturday and Sunday.

When it is considered that the fishing fleet had been out on the grounds only a day, the quantity of fish landed

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Friday is called remarkable. Not only that, but all the fish were of excellent quality. One dealer remarked that he had never in his life seen such an even run of high grade fish as were brought in by the fleet.

Up to the present time the winter has been one of the most remarkable ever known in the industry in Portland. The fishermen have been rarely troubled by bad weather and there hasn't a week gone by but what the vessels have been able to get on the grounds. In former seasons, there have been occasions when a month has passed and the fishermen have been unable to get out. Though no figures are given out the fishermen have probably turned a pretty sizeable penny for their season's work.

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## THREE HERRING VESSELS ARRIVE.

### Steam Netters Quoddy and Nomad Struck Good Fares.

The Newfoundlanders are now beginning to come along. Two more came in during last night's fog, sch. Veda M. McKown bringing salt herring and sch. Avalon having both salt and frozen, sch. Harry A. Nickerson with frozen came this morning. The wind has been light off shore the past 24 hours or so, else it is probable that more would have been reported by this time. Others are expected before the day is over.

The steam netters Quoddy and Nomad struck it rich yesterday afternoon and came in late with about the best fares they have had for a long time, the former having 10,000 pounds and the latter 8000 pounds, there being considerable cod and haddock in the catches.

Outside of the work on the herring things look kind of quiet about the wharves, but almost unnoticed, another season has rolled around and inside of a month some of the vessels of the salt trawl bank codfishing fleet will be fitting away for their first trips and another banking season will be with us.

The arrivals and receipts in detail are:

#### Today's Arrivals and Receipts.

Sch. Veda M. McKown, Bay of Islands, N. F., 1400 bbls. salt herring, 100 bbls. pickled herring.  
Sch. Avalon, Bay of Islands, N. F., 300 bbls. salt herring, 80 bbls. pickled herring, 600 bbls. frozen herring.  
Steamer Quoddy, shore, 10,000 lbs. fresh fish.  
Steamer Nomad, shore, 8000 lbs. fresh fish.  
Sch. Harry A. Nickerson, Bonne Bay, N. F., 800 bbls. frozen herring.  
Sch. Clara G. Silva, shore.  
Sch. Flora J. Sears, shore.  
Sch. Rebecca, shore.  
Sch. Manomet, via Boston.  
Sch. Marjie Turner, via Portland.

#### Vessels Sailed.

Sch. Emily Sears, pollocking.  
Sch. Benjamin A. Smith, haddock-ing.

#### Today's Fish Market.

Bank halibut, 13c per lb. for white, and 11c for gray.  
Board of trade prices:  
Large drift Georges cod, \$3.60 per cwt.; medium cod, \$3.25.  
Large halibut cod, \$3 per cwt.; medium cod, \$2.75; snappers, \$1.50.  
Trawl salt Georges cod, large, \$3.50; mediums, \$3.  
Large salt handline Georges cod, large, \$3.75; mediums, \$3.25.  
Dory handline salt cod, large \$3.25; medium, \$3.  
Eastern drift salt cod, large, \$3.25 per cwt.; medium, \$3.  
Trawl bank cod, large, \$3 per cwt.; medium, \$2.75; snappers, \$1.50.  
Salt cusk, large, \$2.50 per cwt.; medium, \$2; snappers, \$1.  
Salt pollock, \$1 per cwt.; salt haddock, \$1; salt hake, \$1.  
Splitting prices for fresh fish, Western cod, large \$2 per cwt.; medium do., \$1.65; Eastern cod, large, \$1.70; medium cod, \$1.40; cusk, \$1.65 for large, \$1.20 for medium and 50c for snappers; haddock, 65 cts.; hake, 90 cts.; pollock, 60 cts.

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### Sch. Preceptor Had Hard Time.

### Met Six Weeks Contin- ual Gales On Halibut Trip.

It was a story of bad weather and worse luck that Capt. Fred Upshell of the sch. Preceptor of this port, had to tell when he arrived in Portland Monday morning. He had just come in from a halibut trip to the banks and he reported one of the worst winters ever known off the coast.

"Six weeks we tried to fish on Quero near Sable island," said Capt. Upshell, "and it was six weeks of continuous gales we experienced. We lost two anchors during that time and it was extremely fortunate that we had a third one aboard. I have always made it a point to carry three and it was lucky I had 'em on board. It is somewhat of a strain on a cable when a hawser that size is broken," and the captain pointed to a line on deck that was as big as a man's arm.

The Preceptor lost one of her anchors on Christmas day and the other on New Year's, not a good way to celebrate the holidays as the captain remarked. During one gale, the schooner lay at anchor for 10 days before she could set a trawl.

"It is not often we have to keep the dories fastened down like that," said the captain, as he pointed to a stack of the small craft stacked bottom up on the starboard side, "but we had to do it or lose them. Besides the two anchors we lost some of our trawls."

The captain reported a fleet of 10 Gloucestermen on Quero and he said none of them were having any luck.

#### SHIPMENT OF LOBSTERS.

### Can Be Marketed in Better Condition Boiled Than Alive.

It is shown that only under the most favorable conditions can live lobsters be marketed in a condition to ensure the best quality. Usually days must elapse before it is possible to place the lobsters upon the market, say in Chicago or Denver.

Says a Provincial exchange, "The main object to be achieved is to have them reach the objective point showing some signs of life. This being accomplished the venture is supposed to have been successful. When comparatively long distances have to be covered it is physically impossible that the lobsters can reach their destination in anything like a condition to ensure a good article of food when cooked, and indeed it is doubtful if many of them would not be rejected for boiling at some of the canneries. Obviously these lobsters must be in a half starved, sick and dying condition and their flesh shrunken."

"On the other hand, the 'boiled-in-the-shell' lobster is cooked immediately upon landing, when in the primeest possible condition, with no chance to deteriorate. Supposing it then to be carefully washed to remove the scum and any other impurities incidental to boiling, thoroughly dried, neatly wrapped in tissue or oiled paper, packed in compartment boxes, placed in cold storage, and maintained chilled in a uniform temperature, it seems to go without saying that this would be the preferable article to introduce into the markets, as it ultimately proves itself to the consumer."

#### MAINE FISHERIES.

### Gave Employment to 12,000 Men Last Year.

Employment was given 12,000 men whose boats and gear represented a total valuation of nearly \$4,000,000 by the sea and shore fisheries of Maine the past year, according to a statement Monday night by James Donohue, commissioner of sea and shore fisheries of that state. The value of the production he estimated at \$4,000,000.

The state's most valuable asset in the sea food line is her lobster supply. The catch amounted to approximately 17,000,000 pounds in 1908 and the figure for last year will probably equal that amount. The fishermen received an average of 20 cents apiece for the crustaceans and they were sent to practically every state in the union and into Canada and Mexico.

The catch of ground fish was normal. Knox county carried off first honors in the scallop catch. From the famous beds near Monroe island were taken 110,000 gallons, whose value to the fishermen was \$77,000. About 70 boats were on the grounds during the year. Systematic attention to clam culture had its beginning last year when five reservations were planted on the coast of Cumberland county.



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# MANY KINDS OF FISH SELL CHEAP

Careful Buyers Can Secure Delicious Food at Trifling Cost.

One Who Likes Fish Can Beat the Meat Trust Every Day.

"For cheap eating, and good eating as well, nothing equals fish; it's the cheapest eating in the world, and for the fish lover, like myself, the best eating, too."

So spoke a wholesale fish dealer of Boston in a talk on fish and fish prices. This dealer's specialty is lobsters, selling at 30 cents a pound retail, shell and all, at the moment that he was talking about the cheapness of fish. When reminded of this, and also of the high prices of some other kinds of fish, the dealer added:

"I'm not referring to lobsters or salmon at 30 cents a pound, nor to trout, that you'll find bringing as high as 80 cents a pound when they're scarce, nor to any of the other kinds of fancy-priced fish in the market that only the rich can afford to have on their tables. What I'm speaking of is the commoner kinds of fish, so plentiful here in Boston most of the time, and some very low priced varieties in particular—the kind that poor people, with but a few cents to spend on a dinner, come into the fish market to buy."

"What, for instance, are some of these cheap-priced fish?" the dealer was asked.

"There are lots of them," he replied. "It's really astonishing how cheaply some very good fish can be bought. Now take fresh herring. Over there at the head of T wharf, where those Italian fishermen hold out, when the season is on and herring are running, a dozen herring can be bought for five cents. They are the best herring, too, as fresh as you can find them anywhere in the world, for they are right out of the sea. The Italian fishermen don't have to go very far to get them, only right out there into the bay. They can scoop in a boatload in no time, and it isn't very long from the time the herring are taken until they are on salt at T wharf, for with power dories the fishermen don't take very long to make the run in."

"Herring are very good eating. I like them once in a while, not only fresh, but salt. Now let me tell you

## What You Can Do With a Dozen Fresh Herring

bought for five cents. I learned it from a Nova Scotia fisherman. You split and clean them. Say you have a family of three, the same as mine is. Put six of the fish in a baking pan, pour over them some milk, bake the fish in the milk for about 15 or 20 minutes. A herring is a delicate fish and so tender that it doesn't take long to cook. With boiled potatoes and two herring for each member of the family, which you'll find is a good, liberal portion, you'll have a fine fish dinner."

"Now for the other six herring. Lay them flat in a large earthen bowl, sprinkling a moderate quantity of salt over each one as you lay it in, and let the herring stand in the bowl about 24 hours. For breakfast boil three of the herring about 10 minutes, and with boiled potatoes again, or fried potatoes, you'll have as tasty and appetizing a salt fish as ever you sampled. One each is enough for your family breakfast. Then you have three more nice salt herring left for another breakfast—three good meals at a cost of five cents, less than two cents a meal. How's that for good cheap eating? And that it's cheap and good I can testify to for we've tried it at our house."

"Do you know what silver hake are? No? Then you ought to get acquainted with them, for they are a fine fish and an extremely cheap fish as well. The Italian fishermen catch them right out in Massachusetts bay, too, and sell them on T wharf, but there are other places where you can buy them. A silver hake doesn't run very large in size, only from about a pound to two

and a half pounds, but it is a handsome silvery fish and splendid eating. For a chowder I think it is superior to any other fish. It is nice baked or boiled. The only trouble with a silver hake is that it takes longer to cook than a cod or a haddock.

"I don't know of any other fish that I would rather sit down to than a silver hake."

## You Can Buy a Silver Hake for Four or Five Cents

and the fish will make a nice dinner for a small family, while three of them at a cost of between 12 and 15 cents will supply a boarding house table. The Italian women of the North End buy them largely. They know how good they are, and these women know how to cook them, too.

"Many and many a silver hake is sold for a whitefish, and the buyer don't know the difference. If there is any difference it is in favor of the silver hake."

"Another cheap fish dinner may be had from the halibut nape, which is the outside belly part of the fish that is cut off when the halibut is being dressed. It is the fattest part of the fish and is rich and nutritious. When baked or boiled halibut nape makes very fine eating. At the season of the year when the market is well stocked with halibut a man can buy the nape for six cents a pound. The person with but little money can buy three pounds of nape for 18 cents, enough for a small family, and have a good Sunday dinner for that sum."

"There is one thing in the fish line that is coming to be in demand here in Boston that should have been better known long ago, and that is skate fins. Over in Europe skate fins have always been considered a great delicacy. They figure prominently on the tables of the rich, and in hospitals of European cities they are given to convalescent patients as a light, delicate food. Here they have been thrown away as useless until recently, you might say, but people have come to know their food value, and there is a pretty good demand for them now. They are still cheap. A pair of skate fins weigh from three to six pounds, and you can buy a pair for about 25 cents. Boiled or baked they are delicious."

## Skate Fins a New Comer in Boston Markets.

"Most of those brought to the Boston market are secured by the Italian fishermen of T wharf, and at their market on the wharf many skate fins are sold, rich and poor alike seeking them out. That is a very democratic fish market, and people who frequent it know that they can buy there at low prices. Not long since I had dinner at the Waldorf-Astoria hotel in New York, and was surprised to find the once despised skate fins, and so cheap still here in Boston, on the menu of that sky-priced hotel. But they were not called skate fins. That common fishy name would be too much of a shock for the class of patrons that frequent the house. Instead I found the lowly skate fins under a French name, 'raie,' and 'raie' is what I dined on at \$1 a portion."

"Flounders are very good eating, and are cheap, selling at two or three cents a pound. In fact, all the common varieties of fish are very cheap, and when you can buy fresh cod and haddock, as well as large hake, pollock and the other kinds for five or six cents a pound, there's no reason for your family going hungry because you can't afford to dig deep down into your pocket for the purchase of high-priced meats. If people would eat more fish and less costly meat they'd be far healthier, wealthier and wiser."

# DECISION ON HERRING DUTY

## WILL FAVOR AMERICAN VESSELS

Under a recent decision of the United States circuit court, the collector of the port of Boston has decided to assess a duty of three quarters of a cent per pound on frozen herring fares brought to that port in foreign crafts. The duty for some time has been assessed at one quarter of a cent, following a decision in the case of a local concern with a cargo in a British chartered vessel several seasons ago. It means that the former decision has been reversed and that the duty will be as it was prior to the case above referred to.

The decision of the Boston collector of port will probably be accepted generally at all ports, and the advent of the first cargo in a British bottom is awaited with interest, to see what action the consignee or owners will take in the matter. It is expected that Boston will soon have such a cargo, as one is on the way from Bay of Islands and due there in a few days, and it is currently reported that the duty, when paid will be paid under protest and that the matter will be brought again to the attention of the treasury department with the idea of reopening the matter and securing another decision in line with the assessment of the lower duty rate of 1-4 cent per pound.

## Decision Will Give American Vessels a Great Advantage.

The assessment of the larger amount, 3-4 cent per pound, as now decided on by the Boston collector, naturally gives the American vessel owners having crafts engaged in the business a larger amount of protection than they have had in the past few

years, when they have practically been unable to compete with British brought frozen stock coming in with the low duty. In short it restores the original protection intended by those who framed the tariff bill several years ago.

Collector Jordan, long before the present season opened, had decided, under the decision of the United States Circuit court, above-mentioned, to assess a 3-4 cent per pound duty on frozen herring cargoes in foreign bottoms, entering at this port.

## British Schooner Now May Not Land Cargo.

In speaking of the matter, the Boston Globe says:

"The question interests Boston very much, as after Gloucester, Boston is the largest importer of frozen herring from Newfoundland. There is now on the way here a schooner with 200,000 pounds of frozen herring for Boston dealers, and it is due any day, but unless the old duty is restored there is slight chance that the herring will be landed."

"It has been the custom for several years also for captains of British schooners to load up with frozen herring and bring them here for sale, but one of them, who had heard of the change in duty came up himself to inquire, and told the dealers that under the new conditions he could not afford to bring his fish here, and would distribute them in the Canadian cities."

"The sudden change in duty will prove bad for the American captains who went to Newfoundland and invested their money in herring to bring home. With the higher duty their profits will be practically wiped out. Unless the Boston customs people see a new light the matter will be brought to Washington for settlement."

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## RECORD PRICE FOR HALIBUT.

Forty Cents Per Pound Paid for Small Lot at T Wharf.

The T wharf record price for halibut from the shoal waters was broken yesterday when one of the buyers from the big market secured a small lot at 40 cents a pound. Up to yesterday the highest price known to have been paid for shoal halibut at T wharf was 39 cents a pound. This was paid about three weeks ago after there had been no halibut brought here for a week or more, and it was then thought that the limit had been reached, but yesterday's price tops it.



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# SCH. OREGON MADE QUICK TRIP.

Gone Only Twenty-Five Days For  
Frozen Herring Cargo.

Sch. Aloha Has Upwards of 400,000  
Pounds.

Outside of the arrivals from Bay of Islands with herring and the marketing of these fares, the principal topic of conversation in herring circles is whether or not sch. Indiana, which sailed from here last week for Bay of Islands for a cargo of salt herring, will get to her destination, load with salt herring and get out and clear of the gulf all right before the ice comes down and claps down the regular winter embargo.

The start of Capt. Malloch was one of the latest on record and it certainly required nerve to undertake the trip. Some naturally are of the opinion that the craft will get caught, but the general opinion seems to be that the trip will be a success, and this belief is certainly backed up by the present weather conditions at the island, as here is what a St. John's dispatch of last night says about it:

"Newfoundland has experienced extraordinary weather conditions during the past week. Few spring days could surpass for equable pleasure and comfort the conditions of the past seven days.

"There has been absolutely no snow, the temperature is of the mildest, without undue heat or humidity, and nearly everyone has doffed winter garments in favor of those usually worn in spring.

"Trains are running with the regularity of summer and automobiles are passing through the streets in summer-time numbers and activity."

"This news of soft weather so long continued and at this time when there is generally plenty of frost is not encouraging to those who still have a few vessels at Bay of Islands waiting to finish loading with frozen herring and it may be that they will have to take salt herring instead to finish up on.

A St. John's, N. F., dispatch says: "Despite the claim of the fishing captains that the world-famed West Coast herring fisheries are becoming depleted, the total catch for the winter season shows an increase of 20,000 barrels over last year."

Sch. Oregon Made Quickest Trip On Record.

This morning up to 10 o'clock, six of the herring fleet have arrived, all

being of the fleet which sailed from there a week ago Monday. They all came along without accident, although encountering one heavy gale the second night out in the gulf. Of these crafts, schs. Arkona, Athlete and Aloha have cargoes of both salt and frozen herring, while schs. Oregon, Blanche and Claudia have all frozen goods.

Sch. Oregon, Capt. Albert Flygore, has made the quickest trip of the season and one of the quickest on record, as she has been gone from here 25 days, which means that there was some great hustling done. The craft left here on the last day of the old year and arrived here just after dark last evening.

Capt. Flygore had a good passage down, but it was after reaching there that the biggest hustle was done. The craft was made ready for taking in herring and then had to wait a while, but when they did come they came with a rush, and the vessel was actually loaded in just 16 hours, the ballast being taken out also in that period.

Then came a spell of bad weather so that the vessel could not get away until a week ago last Monday. The voyage was a very fast one and Capt. Flygore is being congratulated on his splendid endeavor.

Sch. Tattler went to Boston yesterday to discharge her fare of frozen herring. Sch. Harry A. Nickerson will go to New York with her load and sch. Oriole will take her cargo to Philadelphia.

Cargo of Sch. Aloha Estimated at 400,000 Pounds.

Sch. Aloha, Capt. Ambrose Fleet, which came in this morning, is one of the "deepest" vessels that ever entered the harbor with a fare of fish. She has an extra large load, considering the size of the vessel, it being estimated that the weight of it, salt, pickled, and frozen, all together, is at least 400,000 pounds. The hold is packed full and so is the cabin. There are herring in the run, herring in barrels on deck and even a gurry kid with 130 barrels of bulk salt herring on deck. In fact she is practically all herring. She encountered the big gale in the gulf, last week, in company with the rest of the fleet, and Capt. Fleet nursed her through it without losing a scale, bringing her home in good time, which is certainly most creditable to his seamanship.

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## BIG FLEET AT T WHARF.

Facilities Insufficient To Accommodate All.

There is an unusually large fleet of vessels at Boston today. Even the T wharf dealers do not know just how many trips they have facing them. There are 45 fares at the wharf, several vessels anchored in the stream and down in President Roads a dozen more are anchored. They have fares, but there is no chance for them to get in either dock or on the end and dock berths are out of the question. There are over a million pounds of fish in and lots of fares were unsold at 9 o'clock. Prices are the lowest of the winter on haddock.

Off shore haddock sold for \$1 and \$1.10 and shores for \$1.75. Some large cod brought from \$3 to \$4 and cusk and pollock brought \$2.

A dozen of the regular off-shore fleet are at the wharf with fares of from 50,000 to 83,000 pounds, sch. Morning Star being high boat with the latter amount, with the low prices no big stocks are looked for.

A large number of the Provincetown fleet are in with good catches, sch. Jessie Costa leading with 33,000 lbs.

Some of the shore boats have fine catches. Sch. Aspinet is high with 38,000 pounds. Others having big fares are schs. Hortense, Belbina P. Domingoes, Evelyn M. Thompson, Rose Standish, Washakie and Mary B. Greer.

The receipts in detail are:

### Boston Arrivals.

Sch. Helen B. Thomas, 10,000 haddock, 1000 cod.

Sch. Mettacommet, 5000 cod.

Sch. Little Fanny, 3000 haddock, 1500 cod, 2000 pollock.

Sch. Natalie J. Nelson, 48,000 haddock, 12,000 cod.

Sch. Eugenia, 30,000 haddock, 19,000 cod.

Sch. Lucania, 35,000 haddock, 15,000 cod.

Sch. Morning Star, 55,000 haddock, 25,000 cod, 3000 pollock.

Sch. Maud F. Silvia, 8500 haddock, 1500 cod.

Sch. Edith Silveira, 8000 haddock, 1500 cod, 1500 hake.

Sch. Ralph Russell, 2000 pollock.

Sch. Gertrude.

Sch. Ethel B. Penney.

Sch. Tattler, frozen herring via Gloucester.

Sch. Mary DeCosta, 7000 haddock, 2000 cod, 1500 pollock.  
Sch. Onato, 55,000 haddock, 8000 cod.  
Sch. Conqueror, 60,000 haddock, 8000 cod.  
Sch. Warren M. Goodspeed, 15,000 haddock, 1500 cod, 1000 pollock.  
Sch. Aspinet, 33,000 haddock, 1000 cod, 4000 hake.  
Sch. Mattie D. Brundage, 9500 haddock, 300 cod, 3000 hake.  
Sch. Maxwell.  
Sch. Squanto, 45,000 haddock, 3000 cod.  
Sch. Thomas S. Gorton, 50,000 haddock, 5000 cod.  
Sch. Washakie, 9000 haddock, 3000 cod, 5000 hake.  
Sch. Mabel E. Bryson, 6000 cod.  
Sch. Lydia, 500 haddock, 1300 cod.  
Sch. Rose Standish, 13,000 haddock, 3000 cod, 2000 hake, 2000 pollock.  
Sch. Mary E. Cooney, 8000 haddock.  
Sch. Evelyn M. Thompson, 16,000 haddock, 1000 cod, 3000 hake.  
Sch. Moananam, 45,000 haddock, 10,000 cod.  
Sch. Matiana, 8000 haddock, 2000 cod.  
Sch. Romance, 60,000 haddock, 6000 cod.  
Sch. Seaconnet.  
Sch. Belbina P. Domingoes, 15,000 haddock, 1000 cod, 2000 hake.  
Sch. Lillian, 2500 haddock, 300 cod.  
Sch. Mary B. Greer, 12,000 haddock, 4000 cod, 3000 hake.  
Sch. Victor and Ethan, 6000 haddock, 2000 cod, 2000 pollock.  
Sch. Hortense, 20,000 haddock, 2000 cod, 2000 hake, 1500 cusk.  
Sch. Jessie Costa, 25,000 haddock, 2000 cod, 4000 hake, 2000 cusk.  
Sch. Rose Dorothea, 25,000 haddock, 2000 cod, 1500 hake, 1500 cusk.  
Sch. Louise C. Cabral, 12,000 haddock, 8000 cod, 2000 hake, 6000 cusk.  
Sch. Matchless, 15,000 haddock, 5000 cod, 6000 pollock.  
Sch. Thomas A. Cromwell, 45,000 haddock, 5000 cod.  
Sch. Regina, 25,000 haddock, 15,000 cod, 5000 hake, 5000 pollock.  
Sch. Ida M. Silva, 7000 haddock, 2000 cod, 3000 pollock.  
Off shore haddock, \$1 to \$1.10 per cwt.; shore haddock, \$1.75 to \$1.90; large cod, \$3 to \$4; market cod, \$2; cusk, \$2; pollock, \$2.

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## MORE HERRING VESSELS ARRIVE.

Others of the Fleet Are Also  
Expected.

Four more of the Newfoundland herring came during the night and one off shore haddock from Georges also made port. This is the sum of arrivals since last report, although it will probably be added to during the day, as some more of the herring catchers and a fresh halibuter or two are looked for.

The crafts home from Bay of Islands are schs. Arkona, Athlete, Blanche and Oregon, the two former with part salt and frozen and the two latter with frozen herring wholly.

Sch. Ingomar, Capt. Horace Wildes, was out but a week and has a fine fare, 60,000 pounds of fresh fish.

Sch. Preceptor is here from Portland, where she took out her fare of halibut.

Later in the forenoon schs. Aloha, with salt and frozen herring and sch. Claudia with frozen herring, came in from Bay of Islands and sch. Esperanto, which had been haddocking, came down from Boston to shift voyages.

Yesterday afternoon the steam netters Quoddy and Nomad landed small catches.

The arrivals and receipts in detail are:

### Today's Receipts.

Sch. Arkona, Bay of Islands, N. F., 680 bbls. salt herring, 170 bbls. pickled herring, 675 bbls. frozen herring.

Sch. Oregon, Bay of Islands, N. F., 850 bbls. frozen herring, 50 bbls. pickled herring.

Sch. Blanche, Bay of Islands, N. F., 800 bbls. frozen herring, 90 bbls. pickled herring.

Sch. Athlete, Bay of Islands, N. F., 800 bbls. salt herring, 75 bbls. pickled herring, 600 bbls. frozen herring.

Sch. Aloha, Bay of Islands, N. F., 1300 bbls. salt herring, 130 bbls. pickled herring, 350 bbls. frozen herring.

Sch. Claudia, Bay of Islands, N. F., 750 bbls. frozen herring, 50 bbls. pickled herring.



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Steamer Quoddy, shore, 2500 lbs. fresh fish.  
Steamer Nomad, shore, 1000 lbs. fresh fish.  
Sch. Ingomar, Georges, 60,000 lbs. fresh fish.  
Sch. Margaret Dillon, shore.  
Sch. Susan and Mary, via Boston.  
Sch. Preceptor, via Portland.  
Sch. Esperanto, via Boston.

**Vessels Sailed.**

Sch. Tattler, Boston.  
Sch. Lizzie M. Stanley, haddocking.  
Sch. Annie Perry, Provincetown.  
Sch. Susan and Mary, haddocking.  
Sch. Colonial, halibuting.  
Sch. Margaret, halibuting.  
Sch. Harry A. Dickerson, New York, frozen herring.  
Sch. Margaret Dillon, shore.  
Sch. Hope, shore.

**Today's Fish Market.**

Bank halibut, 13c per lb. for white, and 11c for gray.  
Board of trade prices:  
Large drift Georges cod, \$3.60 per cwt.; medium cod, \$3.25.  
Large halibut cod, \$3 per cwt.; medium cod, \$2.75; snappers, \$1.50.  
Trawl salt Georges cod, large, \$3.50; mediums, \$3.  
Large salt handline Georges cod, large, \$3.75; mediums, \$3.25.  
Dory handline salt cod, large \$3.25; medium, \$3.  
Eastern drift salt cod, large, \$3.25 per cwt.; medium, \$3.  
Trawl bank cod, large, \$3 per cwt.; medium, \$2.75; snappers, \$1.50.  
Salt cusk, large, \$2.50 per cwt.; medium, \$2; snappers, \$1.  
Salt pollock, \$1 per cwt.; salt haddock, \$1; salt hake, \$1.  
Splitting prices for fresh fish, Western cod, large \$2 per cwt.; medium do., \$1.65; Eastern cod, large, \$1.70; medium cod, \$1.40; cusk, \$1.65 for large, \$1.20 for medium and 50c for snappers; haddock, 65 cts.; hake, 90 cts.; pollock, 60 cts.

**Valuable Cargo.**

Bowring Brothers' barque Cordelia, Capt. R. H. Taylor, finished loading at St. John's, N. F., with codfish on Saturday and sails at the first opportunity for Pernambuco. She takes 4,254 drums, 9,263 half drums, in all 13,517 packages, containing 10,155 quintals of cod, valued at over \$70,000. This is probably the largest and most valuable cargo of codfish that has ever gone out of St. John's in a sailing vessel.

**Lunenburg Fish Notes.**

The Mahone Bay schooner Ella Mason has been purchased by Capt. Geoffrey Publicover and others, of Dublin Shore. She was towed there last week. Capt. Publicover's son, Enos, will command the vessel next summer, handlining on Quero bank.

**Large Lobster.**

Daniel Stanton and his brother Eli, of Tiddville, while fishing in the Bay of Fundy a few days ago caught a lobster on their trawl with a spread of 36 inches between the claws. It girths 16 inches and weighs 10½ pounds.

**With Herring Cargo.**

The British sch. Athlon, from Bay of Islands, N. F., for Halifax, N. S., with salt and frozen herring, was at Lunenburg, C. B., Saturday.

**Portland Fish Notes.**

Monday's arrival from the shore ground was sch. Marion E. Turner with 22,000 pounds of fresh fish.

Jan. 26.

**New York Codfish Imports.**

During December last, codfish to the value of \$16,610 was imported at New York. Practically all came from Canada and Newfoundland, the former sending \$11,776 worth. Fish in oil was valued at \$209,770; herring, \$90,285; mackerel \$11,410; lobsters, \$8,469; fresh fish, \$1,471; all other fish, \$80,572.

Jan. 27.

**THREE VESSELS AT BAY OF ISLANDS.**

The only herring arrival at this port is the Bucksport, Me., three-masted schooner Arthur V. S. Woodruff, with a big load from Bay of Islands, about all salted stock. It has been learned that probably three American craft are still at Bay of Islands waiting for one more frost to finish up their loads. Another report states that five Nova Scotia vessels are at Fortune Bay for frozen cargoes, but that the outlook at present is not considered bright.

At Boston yesterday the British schooner Aldine arrived from Green Bay, N. F., with a cargo of frozen herring consigned to the Gorton-Pew Fisheries Company. The craft also has some salt bulk and pickled stock.

The Lunenburg, N. S., schs. Earl V. S. and Arginia, with cargoes of frozen herring from Bay of Islands, N. F., were at Halifax on Monday.

Fishermen are taking herring through the ice at the Humber Arm, Bay of Islands, N. F.

The St. Jacques, N. F., correspondent of the St. John's Chronicle says:

"The return of the herring to our bay has infused new life into our people. There are five Nova Scotia vessels here for frozen cargoes, with some local and others; the price being paid now is \$2.50 per bbl. We hope soon to see things adjusted, so that the Americans may 'enter' also, for it is impossible to estimate the loss to our people to have them barred.

"Capt. Isaac Burke has just made the first haul of herring for 20 years in our harbor, his seine being moored beside the government wharf."

Only three American vessels remained at Bay of Islands when the steamer Portia came south to St. John's a few days ago. Bonne Bay people did remarkably well during the season and it is estimated received about thirty-five or forty thousand dollars for their work. All of this went to the residents, as no outside fishermen went there. The fishing at Bay of Islands was not good during the first part of the season but during the past few weeks herring have been very plentiful and all the fishermen did well.

The Portia brought from Bonne Bay and Bay of Islands to Burgeo, Rose Blanche, LaPoile and other points near about 500 barrels of herring to be used as bait in the winter codfishery. A large number of schooners and boats were met on Monday when the steamer was coming east, bound to the fishing grounds, and as the weather has been fine, it is thought that all the fishermen have done well. Cod is reported plentiful on the grounds and with fresh bait and good weather the catch should be large.

The Newfoundland sch. Swan, Adam Power master, was driven out of Middle Arm, Bay of Islands, with the ice a few nights ago, and stranded on Green Island ledge. She is leaking badly. The crew had a narrow escape but succeeded in reaching the shore safely.

Jan. 27.

**Portland Fish Notes.**

It proved to be another good day for the fishermen Tuesday, for the greater part of the fleet that had been outside came in with heavy fares. Those reported were: George H. Lubee, 10,000; Katie L. Palmer, 5000; Albert W. Black, 12,000; Edmund F. Black, 7000; Hockomock, 14,000; Topsail Girl, 22,000; Mineola, 8500.

Owing to the oversupply of fish in the local market at the present time large amounts are going into the Portland Cold Storage plant for freezing, nearly 50,000 pounds having been put in there this week. A good demand for frozen fish is reported from the logging camps at the eastern part of the State and heavy shipments are made every week, the fish going in barrels and coming out in almost as good condition as when first caught.

The fishing steamer Carrie and Mildred, which has been engaged in netting the past two months, operating the Atwood patent net, was tied up at Central wharf Tuesday blowing off boilers and will lay up for a while. The experiment with the nets has not been a very successful one, for while good fares have been landed, the nets were so badly damaged by sharks that there was not much money in the business.

Jan. 27.

**BRITISH HERRING CARGO AT BOSTON**

**Only Three Ground Fish Fares There Today.**

T wharf has had only four more arrivals since yesterday morning's big report, but there is plenty of fish in sight for the dealers as many of the big trips of yesterday did not begin to take out until today. Prices hold about the same as yesterday and no improvement is looked for the rest of the week.

The feature arrival is the British sch. Aldine from Green Bay, N. F., with 200,000 pounds of frozen herring and some salt and pickled stock. The cargo is consigned to the Gorton-Pew Fisheries Company of Gloucester.

Of the ground fish arrivals two are off shores, sch. Lillian and the steam trawler Spray.

The receipts in detail are:

**Boston Arrivals.**

Steamer Spray, 50,000 haddock, 2000 cod.  
Sch. Lillian, 40,000 haddock, 7000 cod.  
Sch. Metamora, 16,000 haddock, 2400 cod, 1000 hake.  
Br. sch. Aldine, 20,000 lbs. frozen herring, 244 bbls. salt herring, 50 bbls. pickled herring.  
Sch. Valentinnia, 5500 haddock, 2000 cod, 2000 pollock.  
Off shore haddock, \$1 to \$1.10 per cwt.; shore haddock, \$1.60; large cod, \$3 to \$4; market cod, \$2; hake, \$2 to \$4; cusk, \$1.75; pollock, \$2.

**New York Fish Market Situation.**

The Fishing Gazette says of the salt fish situation:

"The trade in salt fish during the week was somewhat quiet, for which condition the severe snowstorm is largely blamed. Shipments were, of course, greatly interfered with. Mackerel have been selling in a hand-to-mouth way, with prices practically unchanged from last week. It is understood that the Norway shippers, who have been holding large quantities in the expectation of an improved American market, are beginning to get impatient. Strohmeier & Arpe say they expect to see some heavy arrivals in the near future.

"The herring business is good, and quotations are firm. The demand for Norways is excellent. Scotch are selling freely at former quotations.

"A foreign report says that the aggregate stock of Holland herring is only 54,500 barrels 'full-herring,' against 99,059 in 1908 and 127,700 in 1907. It is the lightest for many years.

"Scalefish of all varieties—hake, haddock and pollock—appear to be in very limited supply in New York. Indeed, it looks like a clean-up on these articles before the end of the season.

"There is an ample supply of smoked fish.

"Shipments to Porto Rico have been as large as could be expected under the existing conditions, and with two or three sailing vessels on the way at this time, it is the impression that no further advance may be looked for in that market, as the supplies will be ample for immediate requirements."

A prominent exporter says the market continues very firm; and while the demand during the week was not as active as it had been, a resumption is looked for very soon.

"It is natural," said he, "that the great advances in the prices of about all fish stuffs should tend to lessen the demand; and as it is claimed that the available supply is so limited, this result is counted on to some extent, in order to have stocks till the end of the season.

"At the same time, codfish is being supplied from a variety of sources; and if the demand should continue light for some weeks, sellers may be more anxious later on. At present there are supplies in New York not only from Nova Scotia and Gloucester, and some from Newfoundland, but also from the Pacific coast. There is considerable in transit from the latter section. Supplies out there have been reported as liberal, and the local demand has been light in comparison with their stocks. But in consequence of eastern inquiries and sales the coast situation is firmer also."

**Will Engage in Haddocking.**

Capt. Frank Enslo will now command sch. Esperanto in the winter haddock fishery.